

Matcha Milk Tea + Azuki Beans

Level: Easy
Serves: 1

Prep Time: 5 minutes
Cooking Time: -



- 2 Tbsp. tsubushian (sweetened whole azuki beans) - (I used MUM'S® brand, comes in an 18 oz. can)
- 2 cups ice cubes
- 1 $\frac{1}{4}$ cup boiling water
- 1 tsp. matcha powder
- 2 Tbsp. pure cane organic sugar - (I used C&H® brand)
- 2 Tbsp. powdered non-dairy creamer (I used Coffee-mate® brand, Original flavor)

Place 2 Tbsp. tsubushian in the bottom of a tall glass. Add 1 cup of the ice cubes. Set aside.

Place the boiling water in a heatproof mug. Sift the matcha powder over the hot water. Add the pure cane organic sugar and stir until the matcha powder and sugar are dissolved. Set aside.

In a martini shaker (see Notes below), add the remaining 1 cup of ice cubes and the 2 Tbsp. powdered non-dairy creamer. Pour the matcha tea mixture into the martini shaker, cover, and shake well until all are combined and the matcha milk tea is frothy. Slowly pour the matcha milk tea into the tall glass. Drink immediately with a jumbo straw.

Notes:

- If you don't have a martini shaker, you can also use a metal thermos or any other container that has a tight lid and won't leak. The milk tea should be shaken and not stirred in order to become frothy.